

Peanut Butter Oatmeal Rounds

3/4 cup butter or margarine
1/2 cup peanut butter
1 cup sugar
1/2 cup packed brown sugar
1 teaspoon baking powder
1/2 teaspoon baking soda
2 eggs
1 teaspoon vanilla
1 1/4 cups flour
2 cups rolled oats
1 cup semisweet chocolate pieces (6 ounces)
Melted semisweet chocolate

Beat butter or margarine and peanut butter in a large bowl with an electric mixer on medium speed for 30 seconds. Add sugar, brown sugar, baking powder, and baking soda, beat until combined. Add eggs and vanilla, beat until combined. Beat in flour with mixer. Stir in rolled oats and chocolate pieces with a wooden spoon. Drop dough from a rounded teaspoon 2 inches apart onto an ungreased cookie sheet.

Bake in a 375 degree oven 10 minutes or till edges are lightly browned. Cool on a wire rack. Drizzle with melted chocolate. Makes about 60.